



Phoenix Coyotes



Phoenix Mercury

Arizona Rattlers

ARIZONA CARDINALS

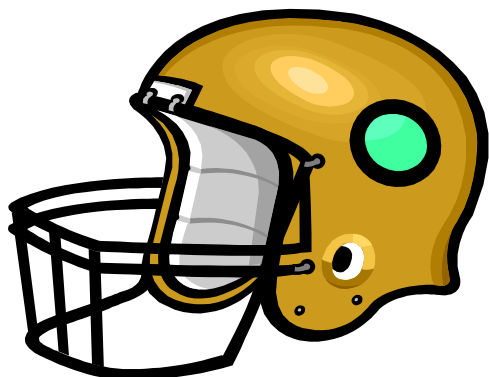
SPORTS PARTY

*Phoenix
Suns*

**This packet contains
ideas for:
Decorations
Invitations
Food and Recipes**

ASU Sun Devils

U of A Wildcats



*Arizona
Diamondbacks*



Sports Party Activities

Basketball

Set up a portable basketball hoop or use one attached to a garage to get up a game of “one-on-one” or “HORSE” . This is a sport that is not limited by age or gender. In fact, you could have contests between the guys and the gals, youngsters and seniors, or mix up everyone.



Baseball



There are many ways to play baseball. Use a “nerf” ball and plastic bat in street in front of everyone’s home; a regulation game in a park or field; or stickball. Bases can be changed to fit the space.

Ping-Pong or Table Tennis

Have a cul-de-sac or planning on barricading off your street? Then you might want to consider a ping-pong tournament. By matching by age for the kids and by experience for the adults you might have the match of the century!!!



Fishing



You don’t have to be fishing in a lake to have fun. 1. Put safety pins on instead of hooks and have a casting contest. 2. Tie an apple on the end of the fishing lines of two or more fishing poles. Using two-person teams, have one person hold the fishing pole and the other try to bite the apple. Of course the person doing the biting has to do it without using any hands !!

Street Bowling

Use a plastic bowling set for bowling in the street. Choose up sides and give a handicap to make it more even so that the teams can be made up of mixed ages. Chalk, a plastic sheet or actual bumper pads can be used to designate the alley.



Operation ID for Bicycles

Engrave the Arizona Driver's license (not the social security number) of one of the parents on each family member's bicycle. The engraver may be check out of the Mesa Public Library the same as a book and may be kept for up to 3 weeks.

Invitations:

1. Use sheets from bowling scores as a cover for the invitation.
2. Make a cut out of a bowling pin, basketball, baseball, football, etc., Use it as a flyer or an invitation to the event.
3. Make a basketball out of orange card stock and thread black yarn for seams. Print invitation information on the front.

Decorations:

1. Football: If event is in the street, use one pick-up for a "tail-gate" to hold beverages or food. Can even hold the TV to watch the big game.
2. Cheerleader's Pom-Poms or banners can be used as table decorations.
3. School or sports team colors can be used for the streamers or balloons.
4. Cut-outs of team mascots and team players
5. Sports Car Racing flags for table decorations and the checkered flag colors (black and white) for the tablecloth. Little matchbox cars can be used on the tables.

Prizes:

1. Matchbox cars for winners of races
2. Free passes for bowling, to sports events, etc.
3. Sports equipment such as ball gloves, bats, basketballs, etc.
4. Video movies such as Field of Dreams, The Babe Ruth Story

Snack and Food Ideas

Sports Drinks

Peanuts

Hot dogs, Brats, Kraut dogs, etc.

Ice Cream

BBQ

Popcorn

Chips/Salsa

Hors D'Oeuvres

Desserts

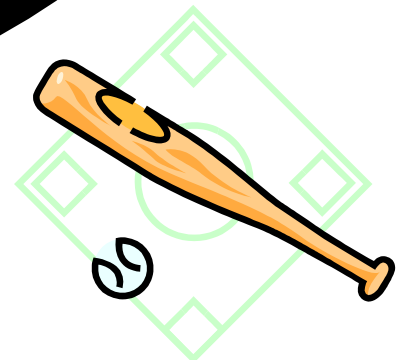


**You are Invited to
A Party !!!**

When _____

Where _____

Bring _____



Touch Down BBQ Sauce for Meat

1/2 C. packed brown sugar
1 T. corn starch
1 tsp. Chili powder
1 8 oz can tomato sauce
1/2 C. dark syrup
1/2 C. catsup
1/4 C. Triple Sec liqueur (Orange Liqueur)

Mix all but the Triple Sec, bring to a boil, simmer uncovered for 30 minutes.
Add Triple Sec, simmer uncovered for 5 minutes more.

This sauce is excellent for any type of meat.

Rainbow Trout Melt Sandwich

1 (4 ounce) Natural Clear Springs Idaho Rainbow Trout Fillet OR
1 (4 ounce) Natural Style ClearoCuts® Guaranteed Boneless Rainbow Trout Fillet
2 to 3 slices tomato
2 slices Cheddar, Monterey Jack or Swiss cheese

Per order: Place trout flesh-side down in lightly oiled saute pan; cook 2 minutes. Turn and cook 2 minutes more. Layer tomato and cheese on trout and cook until cheese just begins to melt, about 1 minute. Serve immediately. (*Clear Springs Foods, Inc. Buhl, Idaho*)

Soft Pretzels

2 Tablespoons warm water, plus 1 1/3 cups warm water
1 package dry yeast
5 cups flour
Kosher salt
1/3 cup brown sugar
1/2 cup baking soda
Mustard, as an accompaniment

Preheat oven to 475 degrees F.

In a large mixing bowl, mix 2 tablespoons warm water with the yeast to dissolve it. Then stir in the remaining warm water and brown sugar. Place bowl on a mixer and using a dough hook, gradually add the flour and continue mixing until it forms a ball. Turn it out onto a work surface and knead the dough to make it smooth. Use enough flour on your work surface so the dough is not sticky.

Butter 2 sheet pans. Bring 2 quarts of water and the baking soda to boil in a large saucepan. Cut dough up into golf ball size pieces. Then roll them into 1/2-inch thick worms. Form a U then cross the ends, twisting at the middle. Fold the ends back down to meet the U (which is now an O) and press to secure the dough. Drop it into the boiling water for 30 seconds then fish it out and place it on the greased sheet pan. Sprinkle with kosher salt. Repeat with the rest of the dough. Bake for 8 minutes or until golden brown.

Yield: 20 servings
minutes

Cook Time: 20

Recipe courtesy Gale Gand

BRATWURST SANDWICHES WITH ONION-MUSTARD

Serves 4

1 pound white or yellow onions, thinly sliced
1 cup canned beef broth, undiluted
2 to 4 tablespoons German coarse-grain mustard
Freshly ground pepper, optional
4 bratwurst, knockwurst, bockwurst or other German-style link sausages
4 sourdough French rolls, split

Prepare a charcoal fire or preheat a broiler. Heat a well-oiled skillet over medium heat. Add the onions and saute until they are limp and transparent, about 15 minutes, stirring often. Add the beef broth and simmer 5 minutes. Stir in the mustard; season with freshly ground pepper to taste if desired. Set sauce aside.

Meanwhile, grill or broil the sausages for about 15 minutes, turning to brown all sides. (If sausages are thick and were sold not fully cooked, it's best to parboil them before grilling so cooking will be thorough.)

Toast the French rolls, cut sides down, on the grill or skillet. Place a sausage or split sausage in each toasted roll and top with a generous portion of the onion mixture.



Home Run Chili Cheese Dip

- 1 lb. Ground meat
- 1 lb. American cheese, diced
- 1/2 tsp. Chili powder
- 1 8oz can green chilies and tomatoes
- 2 tsp. Worcestershire sauce

Brown meat, drain off excess fat. Put meat and all other ingredients into a crock pot. Cover and cook on high 1 hour or until cheese melts. Reduce to low heat for serving.



Triple Play Baked Beans

- Cubed Ham
- 2 Diced Onions
- Worcestershire Sauce
- A-1 Steak Sauce
- Hines 57 Sauce
- Lemon Pepper, to taste
- 1/2 Gal. Prepared Great Northern Beans

Combine adding sauces to taste. Cover with 1/2 inch brown sugar. Bake uncovered at 350 degrees for 2-3 hours, until thickened.

Slam Dunk Party Mix

3/4 box Rice Chex
1 Bag Pretzels
Peanuts

3/4 box Corn Chex
Mixed Nuts
Fritos

Mix together (with mixer, if needed to make smooth)

1 lb. Butter or margarine
1 T. garlic Salt
1 tsp. Garlic powder

1 T. season Salt
3 T. Worcestershire sauce
1 T. onion salt

Using a large roaster-type pan combine all ingredients , making sure all dry ingredients have been coated. Bake uncovered at 200 degrees for 2 hours, stirring every 15 minutes.

K-State Wildcat Caramel Brownies

1 Pkg. German Chocolate Cake Mix
1/2 container Caramel Fruit Dip (warmed)
1 C. chocolate chips (optional)

3/4 C. melted butter or margarine
1/3 C. Evaporated milk, undiluted
1 C. chopped nuts (optional)

Combine dry cake mix, butter, milk and nuts. Stir by hand until dough holds together. Press one half of the dough into a 9" X 13" greased and floured pan. Bake at 350 degrees for six minutes. Remove from and cool for a minute or two.

Pour/spread caramel fruit dip, making sure it is soft or it will tear up the brownies. Sprinke with chips and nuts. Pour remaining cake mix over the top of the caramel.

Bake 15-18 minutes. It may appear that it is not thoroughly cooked, but it will cool soft and chewy. Cut into squares. (*Roxanne, Tailgating Mom of the K-State Wildcats*).